

## The Claims

What is claimed is:

- 5           1.       A flavor active compound obtainable by subjecting one or more peptides selected from the group consisting of Arg-Phe, Ala-Glu, Glu-Ala, Val-Ala, Phe-Glu, Thr-Leu, Tyr-Val, Val-Tyr, Pro-Val, Asp-Ala, Ala-Asp, Trp-Ala, Ala-Asp, Trp-Ala, Phe-Ala, Ala-Phe, Tyr-Ala, Ala-Tyr, Lys-Glu, Lys-Phe, Val-Lys, Val-Phe, Leu-Leu, and Met-Tyr to a Maillard reaction with reducing sugars under conditions sufficient to form the flavor active  
10   compound.
2.       The compound according to claim 1, obtainable from the dipeptides Leu-Leu, Val-Tyr, Tyr-Val, Ala-Phe or Ala-Asp.
- 15          3.       The compound according to claim 1, obtainable from the dipeptides Val-Phe or Val-Lys.
4.       The compound according to claim 1, obtainable from the dipeptides Met-Tyr or Pro-Val.  
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5.       The compound according to claim 1, wherein the reducing sugars include fructose, glucose, xylose, maltose, lactose, fucose, arabinose, galactose or rhamnose.
6.       A food product, cosmetic product or pharmaceutical product containing a  
25   flavor effective amount of a flavor active compound according to claim 1.
7.       The product of claim 6, in the form of a food product which comprises chocolate, milk, yogurt, pudding, ice cream, a beverage, baby food, a prepared food, or a pet food.  
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8.       A process for preparing a flavor which comprises subjecting one or more peptides selected from the group consisting of Arg-Phe, Ala-Glu, Glu-Ala, Val-Ala, Phe-Glu, Thr-Leu, Tyr-Val, Val-Tyr, Pro-Val, Asp-Ala, Ala-Asp, Trp-Ala, Ala-Asp, Trp-Ala, Phe-Ala,

Ala-Phe, Tyr-Ala, Ala-Tyr, Lys-Glu, Lys-Phe, Val-Lys, Val-Phe, Leu-Leu, and Met-Tyr to a Maillard reaction with reducing sugars under conditions sufficient to form the flavor.

9. The process according to claim 8, wherein the reducing sugars comprise  
5 fructose, glucose, xylose, maltose, lactose, fucose, arabinose, galactose or rhamnose.

10. The process according to claim 8, wherein a chocolate flavor is obtained by  
subjecting one or more peptides selected from the group consisting of Leu-Leu, Val-Tyr, Tyr-  
Val, Ala-Phe, Ala-Asp, Val-Phe, Val-Lys, Leu-Leu and Val-Tyr to the Maillard reaction with  
10 the reducing sugars under conditions sufficient to produce the chocolate flavor.

11. The process according to claim 8, wherein a cocoa flavor is obtained by  
subjecting one or more peptides selected from the group consisting of Leu-Leu, Val-Tyr, Tyr-  
Val, Ala-Phe or Ala-Asp to the Maillard reaction with the reducing sugars under conditions  
15 sufficient to produce the cocoa flavor.

12. The process according to claim 8, wherein a caramel flavor is obtained by  
subjecting peptides selected from the group consisting of Val-Phe or Val-Lys to the Maillard  
reaction with the reducing sugars under conditions sufficient to produce the caramel flavor.  
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13. The process according to claim 8, wherein a bready flavor is obtained by  
subjecting peptides selected from the group consisting of Phe-Val or Lys-Glu to the Maillard  
reaction with the reducing sugars under conditions sufficient to produce the bready flavor.

25 14. The process according to claim 8, wherein a meat flavor is obtained by  
subjecting Met-Tyr to the Maillard reaction with the reducing sugars under conditions  
sufficient to produce the meat flavor.

15. The process according to claim 8, wherein the flavor is added to a food  
30 product, cosmetic product or pharmaceutical product.

16. The process according to claim 15, in the form of a food product which  
comprises chocolate, milk, yogurt, pudding, ice cream, a beverage, baby food, a prepared  
food, or a pet food.